

## appetizers

**SOUP** • today's house made selection 3.99

! **SPINACH, ARTICHOKE DIP** • creamy, savory and hot, with via baci bread 8.99

**HUMMUS** • a classic with toasted via baci herb bread 6.99

**CHEESE GARLIC BREAD** • brushed with garlic herb oil and topped with melted fresh mozzarella cheese 4.99

**BRUSCHETTA** • chopped fresh tomato, garlic, basil 4.99

! **WOOD FIRED MUSSELS** • plenty to share, in a white wine, butter and fresh herb broth with garlic bread for dipping 9.99

**FONTINA CHEESE DIP** • hot from the oven with garlic bread 7.99

**BURRATA** • fresh mozzarella filled with creamy ricotta 8.99

**PROSCIUTTO FIG BRUSCHETTA** • with provolone and fresh basil 8.99

**VIA BACI HERB BREAD** • half 2.49 / whole 4.99

## salads served with via baci herb bread

**MIXED GREENS** • fresh baby greens and arugula, fresh tomatoes, toasted pine nuts, balsamic vinaigrette 3.99 side / 6.99 entrée

**CAESAR** • crisp romaine, parmigiano reggiano, shaved parmigiano, caesar dressing 3.99 side / 6.99 entrée

**CAPRESE** • sliced fresh mozzarella, fresh tomatoes, fresh basil, mixed greens and arugula, balsamic vinaigrette 7.99

! **VIA BACI** • chopped romaine, oven roasted turkey, fresh basil, fresh tomato, garbanzos, scallions, fresh mozzarella, caesar dressing 9.99

! **SLICED ANGUS SIRLOIN** • 30-day aged for premium tenderness and flavor, wood roasted and sliced, over mixed greens with diced egg, capers, scallions, tomatoes and our house dijon ranch dressing 11.99

**GORGONZOLA RUSTICA** • crisp romaine, sliced apples, roasted walnuts, fresh tomatoes, gorgonzola, balsamic vinaigrette 7.99

**ANTIPASTO** • crisp romaine and baby greens, provolone, fresh mozzarella, salami, pepperoni, black and green olives, pepperoncini, roasted red peppers, garbanzos, fresh tomatoes and balsamic vinaigrette 9.99

**TUNA** • pepper seared steak, over mixed greens tossed with artichokes, pepperoncini, fresh tomatoes and olives in a light lemon vinaigrette 12.99

## pastas served with via baci herb bread

**SPAGHETTI SAN MARZANO** • lite fresh tomato sauce with garlic, fresh basil, fresh oregano and extra virgin olive oil 8.99

**THREE MEAT LASAGNA** • fresh mozzarella cheese, provolone and spicy fennel sausage, ground beef and pork, smothered with our hearty san marzano tomato sauce 12.99

! **PUMPKIN RAVIOLI** • fresh sage and brown butter sauce with garlic, shallots, tomatoes and toasted pistachios 14.49

**CHEESE RAVIOLI** • lite fresh tomato sauce 14.49

**BOLOGNESE** • rich meat ragu with thick pasta ribbons 11.99

! **CHICKEN CAVATAPPI** • herb roasted, sliced and tossed with bacon, tomatoes, garlic and chives in a rich cheddar-parmigiano cheese sauce 14.49

**FETTUCINI ALFREDO** • rich and creamy regiano parmegiano sauce with shallots, garlic, cracked black pepper and nutmeg 10.99

## a la carte add to your salad or entree

+ 1.25 marinated white anchovies

+ 2.50 spicy fennel sausage (Via Baci original recipe)

+ 3.00 Hand-formed meatballs (2)

+ 3.29 sliced rosemary chicken breast

+ 4.99 sliced angus top sirloin, gulf shrimp or salmon

+ 4.99 pepper seared tuna

*Bambino Sundays  
Kids 9 & under eat free*  
Off the kids menu, two kids per paying adult, dine in only

## oven fired entrées

served with via baci herb bread

! **ROSEMARY CHICKEN** • herb marinated and roasted in our wood oven, served over aglio y olio, or with a side salad 12.99

**MEDITERRANEAN SHRIMP** • cast iron pot-fired, shrimp, capers, lemon zest, grape tomato and fresh garlic tossed with angel hair pasta 15.49

! **WOOD ROASTED SALMON** • over mixed baby greens with roast asparagus spears, marinated tomatoes and sweet balsamic syrup 16.49

**CHICKEN MARSALA** • pan roasted with crimini mushrooms, over pasta aglio y olio 13.99

**OVEN ROASTED BONELESS PORK CHOP** • with herbed roasted potatoes, caramelized onions and salsa verde 16.49

## pizzas

*why is via baci pizza so good... and unique? we are passionate about our food. we make an authentic neapolitan pizza with hand pressed thin crusts, we import our flour direct from the vesuvius valley in italy, and we make our own mozzarella right here - every day!*

! **CHICKEN BIANCO** • oven roasted rosemary chicken, goat cheese, house-made mozzarella, marinated black olives, sun dried tomatoes, scallions and fresh grape tomatoes 13.49

**AI QUATTRO FORMAGGI** • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, gorgonzola, provolone, goat cheese, fresh herb mix 11.99

**PALERMO** • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, white anchovies, capers, black and green olives, caramelized onion, our herb mix 13.49

**ADRIATICO** • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, artichoke hearts, roasted garlic, fresh tomatoes, toasted pine nuts, fresh herb mix 13.49

**VESUVIUS** • san marzano tomatoes, house-made mozzarella, spicy fennel sausage, crimini mushrooms, caramelized onions, fresh oregano 12.49

**MARGHERITA CLASSICO** • san marzano tomatoes, house-made mozzarella, fresh basil 10.49

**PEPPERONI** • san marzano tomatoes, house-made mozzarella, pepperoni, fresh oregano 11.49

**FUNGHI** • san marzano tomatoes, house-made mozzarella, crimini mushrooms, roasted garlic, fresh oregano 11.99

! **ENZO** • san marzano tomatoes, house-made mozzarella, salami, pepperoni, spicy fennel sausage, caramelized onions, fresh oregano 13.49

**MELANZANA** • san marzano tomatoes, house-made mozzarella, grilled eggplant, sun dried tomatoes, roasted red peppers and garlic, caramelized onions, oregano 12.49

**DIABOLO** • spicy hot with san marzano tomatoes, house-made mozzarella, sopressata salami, pepperoni, pepperoncini, spicy red pepper, fresh basil 12.99

! **PROSCIUTTO E RUCOLA** • san marzano tomatoes, house-made mozzarella, fresh basil, arugula, prosciutto, shaved parmigiano 13.49

**FIG PROSCIUTTO PIZZA** • extra virgin olive oil, mozzarella, mascarpone and fontina and fig jelly topped with arugula and prosciutto 13.49

**DESIGN YOUR OWN PIZZA** • choose bianco or margherita style for 10.49. add any of our great toppings to make it yours

**OR MAKE IT A CALZONE** • choose any of the above pizzas, we'll add ricotta and fontina cheeses and turn it into a calzone for an extra 2.00 • or feel free to design your own calzone

**MEATS** 1.25 each • pepperoni, sopressata salami, spicy sausage, marinated white anchovies, prosciutto (added after baking) + 3.29 sliced rosemary chicken breast

**CHEESES** 1.00 each • fresh mozzarella, gorgonzola, pecorino romano, provolone, goat cheese, shaved parmigiano reggiano, ricotta, fontina (added after baking)

**VEGETABLES** 1.00 each • artichoke hearts, pepperoncini, roasted red peppers, sun dried tomatoes, capers, saracen black olives, mediterranean green olives, grilled eggplant, sauteed crimini mushroom, toasted pine nuts, baby arugula (added after baking)

**MORE VEGETABLES & HERBS** .50 each • fresh tomatoes, roasted garlic, caramelized onions, basil, oregano, fresh herb mix with oregano, rosemary and italian parsley (all fresh herbs added after baking)

! **ITEM IS A VIA BACI FAVORITE!**



# via baci

## ITALIAN BISTRO

visit [ViaBaci.com](http://ViaBaci.com)

### vino bianco

|  | GLASS | BOTTLE |
|--|-------|--------|
| <b>PRINCIPATO, PINOT GRIGIO</b> Venetie                          | 5.50  | 22     |
| <b>GABBIANO, PINOT GRIGIO</b> Veneto                             | 6.50  | 26     |
| <b>BOTTEGA VINAIA, PINOT GRIGIO</b> Trentino                     | 8.75  | 35     |
| <b>SANTA MARGHERITA, PINOT GRIGIO</b> Aldo Adige                 |       | 49     |
| <b>MASI MASCIANCO, PINOT GRIGIO/VERDUZZO</b> Veneto              | 7.75  | 31     |
| <b>SALVIANO, ORVIETO CLASSICO SUPERIORE</b> Umbria               |       | 29     |
| <b>MASI "LEVARIE", SOAVE CLASSICO</b> Veneto                     | 6.25  | 25     |
| <b>ANSELMI, SAN VINCENZO, BIANCO</b> Veneto                      | 8.00  | 32     |
| <b>MICHELE CHIARLO, GAVI</b> Piemonte                            |       | 39     |
| <b>FALANGHINA DEI FEUDI DI SAN GEGORIO, WHITE BLEND</b> Campania |       | 36     |
| <b>RUFFINO "LIBAIO", CHARDONNAY</b> Toscana                      | 6.75  | 27     |
| <b>BORGO CONVENTI, CHARDONNAY</b> Collio, Friuli                 | 8.95  | 36     |
| <b>LUNETTA PROSECCO, SPARKLING</b> Trentino                      | 6.75  | 27     |

### vino rosso

|   |      |    |
|---|------|----|
| <b>CITRA, MONTEPULCIANO</b> Abruzzi                           | 5.50 | 22 |
| <b>MASI MODELLO, ROSSO</b> Venetie                            | 6.25 | 25 |
| <b>CAVIT, PINOT NOIR</b> Pavia                                | 6.75 | 27 |
| <b>MICHELE CHIARLO, BARBARA D'ASTI SUPERIORE</b> Piemonte     | 8.95 | 36 |
| <b>ANTINORI SANTA CRISTINA, SANGIOVESE</b> Toscana            | 6.75 | 27 |
| <b>RUBIZZO, ROCCA DELLE MACIE, SANGIOVESE</b> Toscana         |      | 28 |
| <b>VIA FIRENZE, CHIANTI RESERVA</b> Toscana                   | 7.50 | 30 |
| <b>RUFFINO TENUTA SANTEDAME, CHIANTI CLASSICO</b> Toscana     |      | 39 |
| <b>MANDRA ROSSA, NERO D'AVOLA</b> Sicilia                     | 6.50 | 26 |
| <b>MASI SEREGO ALIGHIERI "IN TOSCANA", RED BLEND</b> Toscana  |      | 42 |
| <b>CASTRELLO DI FONTERUTOLI BADIOLA, SUPER TUSCAN</b> Toscana | 9.50 | 38 |
| <b>QUERCIABELLA MONGRANA, SUPER TUSCAN</b> Toscana            |      | 37 |
| <b>OGNISSOLE, PRIMATIVO DI MANDURIA</b> Puglia                |      | 41 |
| <b>PIO CESARE, DOLCETTO D'ALBA</b> Piemonte                   |      | 35 |

### n/a beverages

|  |      |
|--|------|
| <b>PEPSI PRODUCTS</b>                        | 2.49 |
| <b>IBC ROOT BEER AND CREAM SODA</b>          | 2.79 |
| <b>SPARKLING LEMONADE</b>                    | 2.79 |
| <b>ACQUA PANNA</b>                           | 3.95 |
| <b>SAN PELLIGRINO</b>                        | 3.95 |
| <b>SAN PELLIGRINO ARANCIATA AND LIMONATA</b> | 2.79 |

Arno River, Florence, Italy

# dinner menu

Join us for lunch and try our small plates for 6.99 or less

### beer

|                            |      |
|----------------------------|------|
| <b>COORS LIGHT</b>         | 2.75 |
| <b>FAT TIRE</b>            | 4.00 |
| <b>CORONA</b>              | 3.50 |
| <b>PASS TIME PALE ALE</b>  | 3.50 |
| <b>BUFFALO GOLD</b>        | 3.50 |
| <b>STELLA ARTOIS</b>       | 4.00 |
| <b>PERONI BIRRA LAGER</b>  | 3.75 |
| <b>BUDWEISER</b>           | 2.75 |
| <b>NEWCASTLE BROWN ALE</b> | 4.00 |
| <b>BIRRA MORETTI</b>       | 3.75 |

### desserts

|                            |      |
|----------------------------|------|
| <b>CLASSIC TIRAMASU</b>    | 4.99 |
| <b>VANILLA TARTUFO</b>     | 4.99 |
| <b>CHOCOLATE LAVA CAKE</b> | 5.99 |
| <b>BISCOTTI AND COFFEE</b> | 5.99 |
| <b>RICOTTA CHEESE CAKE</b> | 4.99 |
| <b>GRANITA</b>             | 4.99 |
| <b>PROSECCO FLOAT</b>      | 5.99 |

Tuesday & Thursday  
50% off Wine, All Day!

All items available for takeout!  
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# fresh • simple • italian

how we do it...

- fresh made, classic pasta dishes
- wood fired entrées, unique salads, great paninis
- authentic neapolitan pizza with hand pressed thin crust
- we import caputo flour direct from the vesuvius valley in italy
- mozzarella made right here, fresh every day